STARTER

A dinner at St. Elmo Steak House traditionally begins with our famous St. Elmo Shrimp Cocktail – served since 1902.

ST. ELMO SHRIMP COCKTAIL®
4 jumbo shrimp served with our spicy, signature cocktail sauce.
21.95

SALADS

HOUSE WEDGE
Maytag blue cheese, applewood smoked bacon, grape tomatoes, creamy Gorgonzola dressing.
15

CAESAR
Romaine, shaved Parmigiano-Reggiano, herb croutons.
15

CHOPPED BLT
Applewood smoked bacon, Maytag blue cheese, tomatoes, crispy fried onions, house vinaigrette.
15

SPINACH
Oranges, candied pecans, Indiana goat cheese locally sourced from Caprini Creamery, crispy fried onions, Dijon-bacon vinaigrette.
15

SLICED TOMATO & ONION
Beefsteak tomatoes, Maytag blue cheese, onions, house vinaigrette.
15

CHOPS & CHICKEN

Includes navy bean soup or tomato juice.

GRILLED RACK OF LAMB
Locally sourced from Viking Lamb, chateaubriand sauce, served with redskin mashed potatoes.*
55

BERKSHIRE PORK CHOP
Bourbon peppercorn sauce, redskin mashed potatoes.
42

CHOPPED STEAK
20 oz. ground ribeye with sautéed onions, smothered in Gorgonzola, served with mushroom duxelle toast.*
30

ROASTED CHICKEN BREAST
Airline-cut, heirloom baby rainbow carrots, asparagus, and a wild mushroom demi-glace.
35

SEAFOOD

Includes navy bean soup or tomato juice.

SESAME CHIVE CRUSTED TUNA
#1 grade ahi tuna, traditional accoutrements.
Market Price

SOUTH AFRICAN LOBSTER TAIL
8 oz. succulent cold water lobster tail, drawn butter, served with roasted asparagus and redskin mashed potatoes.
Single Tail 70
Twin Tails 105

CRAB STUFFED SHRIMP
4 jumbo shrimp stuffed with lump crab meat and lemon beurre blanc.
40

SEAFOOD PASTA
Shrimp, bay scallops, calamari, PEI mussels, tomatoes, pesto-cream sauce.
43

STEAKS

Includes navy bean soup or tomato juice & choice of baked potato, fresh-cut fries, redskin mashed potatoes, or sautéed French green beans.

PORTERHOUSE STEAK
28 oz. bone-in cut, combines the rich flavor of a strip with the tenderness of a filet.
80

BONE-IN (COWBOY) RIBEYE
18 oz. exceptional flavor, great balance of marbling.

75

RIBEYE
14 oz. excellent marbling, loaded with flavor.
56

FILET MIGNON
Tender, center-cut.
8 oz. 57
12 oz. 74

USDA PRIME NEW YORK STRIP
14 oz. strip with abundant marbling resulting in superior tenderness and flavor.
72

FLAT IRON
12 oz. naturally lean, exclusively grass-fed.
45

PRIME RIB
Limited Availability. Flavorful, balanced marbling, slow roasted.
14 oz. 53
20 oz. 69

PRIME DRY-AGED STEAKS

The St. Elmo USDA Prime Dry-Aged Beef program sources from corn fed Midwest Black Angus cattle. Traditionally dry-aged then hand cut to our exact specifications; the dry-aging process produces a more robust and intense flavor.

USDA PRIME NEW YORK STRIP
12 oz. 60 days.
77

USDA PRIME TOM-A-HAWK RIBEYE
32 oz. 60 days.
155

USDA PRIME RIBEYE
16 oz. 45 days.
98

ENHANCE YOUR STEAK

BÉARNAISE SAUCE
5

OSCAR STYLE

30

HORSERADISH GORGONZOLA BUTTER
5

BOURBON PEPPERCORN SAUCE
5

CHATEAUBRIAND SAUCE
5

SOUTH AFRICAN LOBSTER TAIL
8 oz.
55

SIDES TO SHARE

SKILLET MUSHROOMS
12

LOADED BAKED POTATO
9

HOUSE-MADE ONION RINGS
12

CREAMED SPINACH
13

KING CRAB MAC 'N CHEESE
36

BRUSSELS SPROUTS
13

ROASTED ASPARAGUS
12

POTATOES ROMANOFF